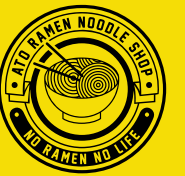


# ラーメン狂



## broth



**CHINTAN**  
LIGHT CLEAR  
CHICKEN BROTH



**PAITAN**  
CREAMY CHICKEN  
BROTH



**TONKOTSU**  
CREAMY  
PORK BROTH



**VEGAN**  
LIGHT VEGETABLE  
BROTH

## ramen

### TRUFFLE SHOYU 54 zł

thin hakata noodles  
TARE: soy sauces  
chashu, grilled beef,  
black truffle powder,  
chicken oil

### BEEF SHOYU 62 zł

thin hakata noodles  
TARE: soy sauces  
beef tenderloin in koji,  
beef lard - negi, lemon onion,  
house-made yuzu kosho, turnip

### TANTANMEN 48 zł 🌶️

thin hakata noodles  
TARE: grounded sesame paste  
and miso  
ground pork, sichuan peppercorn,  
turnip, rayu oil

### EBI KOSHO 56 zł 🌶️

thin hakata noodles  
TARE: soy sauces  
shrimps in panko, shrimp powder,  
lemon onion, lemon oil,  
sichuan peppercorn oil

### ICHIRAN STYLE 49 zł 🌶️

thin hakata noodles  
TARE: salt and katsuobushi  
chashu, beef lard - negi,  
spicy togarashi pepper paste,  
menma, spring onion

### HABANERO-MISO 48 zł 🌶️🌶️

wavy ramen noodles  
TARE: fermented habanero  
and miso  
caramelized chashu,  
corn, chicken oil

### UMAMI SHOYU 39 zł

wavy ramen noodles  
TARE: soy sauces  
grilled vegetable,  
lemon onion, hoseki oil

### PINNATSU 48 zł 🌶️

wavy ramen noodles  
TARE: miso and peanuts  
beyond beef, grilled tomato,  
pistachios, rayu oil

## ★ special ★

### EBI COCONUT 58 zł 🌶️

wavy ramen noodles,  
TARE: curry and coconut  
shrimp karaage, aonori,  
lemon onion, pak choy,  
potato crunch

### PISTACHIO 59 zł

thin hakata noodles  
cream of grounded pistachios,  
TARE: soy sauces  
Korean Fried Chicken,  
sansho pepper, lemon onion

### K-RAMEN 57 zł 🌶️🌶️

wavy ramen noodles  
TARE: fermented Korean peppers  
and miso  
sweet grilled beef with sesame,  
lemon onion, crispy shallots

### SHROOM-MEN 48 zł 🌶️

wavy ramen noodles  
TARE: soy sauce  
fried oyster mushrooms in spicy  
truffle paste, shimeji mushrooms, spring  
onion, soy milk, pak choy, lemon onion

## ATOKRANY OUR COCKTAILS



### UME PUNCH 34 zł

Choya, Astēr Gin, gooseberry,  
elderflower



### ATO PALOMA 34 zł

Tequila, aperol, grapefruit, hibiscus



### TOKYO SOUR 36 zł

Gin, passion fruit, lemon, ginger,  
wheat beer and mango foam



### GIN & TONIC 42 zł

Astēr Gin, Three Cents Tonic



### TOKYO SOUR 0% 32 zł

Martini Floreale, passion fruit, ginger,  
wheat beer and mango foam



### JUICY SOUR 0% 32 zł

Martini Vibrante, raspberry, citrus,  
lemongrass, matcha foam

ASTĒR

ASTĒR

## ALCOHOL

CHOYA JAPANESE WINE	150 ml <b>18 ZŁ</b> / 500 ml <b>50 ZŁ</b>
KIRIN JAPANESE BEER	300 ml <b>15 ZŁ</b> / 500 ml <b>20 ZŁ</b>
SAKE CLASSIC	150 ml <b>22 ZŁ</b> / 500 ml <b>65 ZŁ</b>
SAKE PREMIUM	100 ml <b>25 ZŁ</b>
ATO LAGER BEER	330 ml <b>20 ZŁ</b>
ALCOHOL-FREE BEER ATO HAZY IPA FREE	330 ml <b>20 ZŁ</b>
ALCOHOL-FREE JAPANESE BEER KIRIN	330 ml <b>18 ZŁ</b>

ASTĒR GIN DAYBREAK	40 ml <b>30 ZŁ</b> / bottle 700 ml <b>229 ZŁ</b>
ASTĒR DUSK	40 ml <b>32 ZŁ</b> / bottle 700 ml <b>239 ZŁ</b>

## DRINKS

WATER	500 ml <b>10 ZŁ</b>	ICE TEA	300 ml <b>14 ZŁ</b>
COCA-COLA	250 ml <b>12 ZŁ</b>	LEMONADE	300 ml <b>18 ZŁ</b>
COCA-COLA ZERO	250 ml <b>12 ZŁ</b>	passion fruit - ginger	
ALOE	250 ml <b>16 ZŁ</b>	GREEN TEA	300 ml <b>14 ZŁ</b>
KOMBUCHA	330 ml <b>20 ZŁ</b>	cherry / jasmine / quince /	
		mango / cactus - pear /	
		tropic / roasted rice	

## FRIES

### EBI FRIES 48 zł 🌶️

shrimps in panko, pineapple, jalapeño,  
citrus mayo, sweet soy sauce

### CHASHU FRIES 38 zł

sweet caramelized pork,  
truffle mayo, pickles

### KIMCHI FRIES 44 zł 🌶️

kimchi, mimolette cheese,  
grilled beef, kimchi mayo

## SIDES

HOUSE-MADE KIMCHI 16 zł  
EXTRA NOODLES 6 zł

## DESSERTS

### CHOCOLATE CAKE 31 zł

brunost cheese, miso-caramel,  
Biscoff cookies, Maldon salt

### MATCHA CROAFFLE 27 zł

crispy waffled croissant,  
matcha cream, raspberry sauce,  
pistachios

ASK THE STUFF ABOUT OUR SEASONAL RAMEN!

[#ato\\_ramen](#)